



E12053100

Pistachio cream

Bottega Creams, soft and velvety on the palate, are made special by a unique taste.

Pistacchio Family Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content.



Production Area: Veneto and Sicily, Italy

Characteristics:

Pistachios spontaneously grows on the Sicilian volcano Etna and they have always been renowned for their nutritional properties. Sicilian pistachios are processed according to a traditional method and turned into a paste which preserves all their organoleptic characteristics. The paste is then mixed with alcohol, water, and sugar, creating a creamy liqueur with aroma of pistachios. With a final touch of grappa, Pistacchio Family Bottega gains a particular aromaticity, making it unique.

Organoleptic Characteristics:

Color and Appearance: Pistachio green.

Bouquet: Aroma of pistachio with a delicate hint of almond.

Taste: Soft, round and delicate, it caresses the palate with its pistachio taste.

Chemical Characteristics:

ABV: 17%

Serving Temperature: 3 °C

Serving Suggestions: Thanks to its moderate alcohol content, it is ideal when served cold at the end of a meal. It can be a tasty ingredient in the preparation of delicious cocktails and it is perfect with both dry and fresh pastries, spoon desserts and ice-creams.

Enjoy it within: 30 months.



Recommended Glass: Tumbler.

Sizes Available: 100 cl.